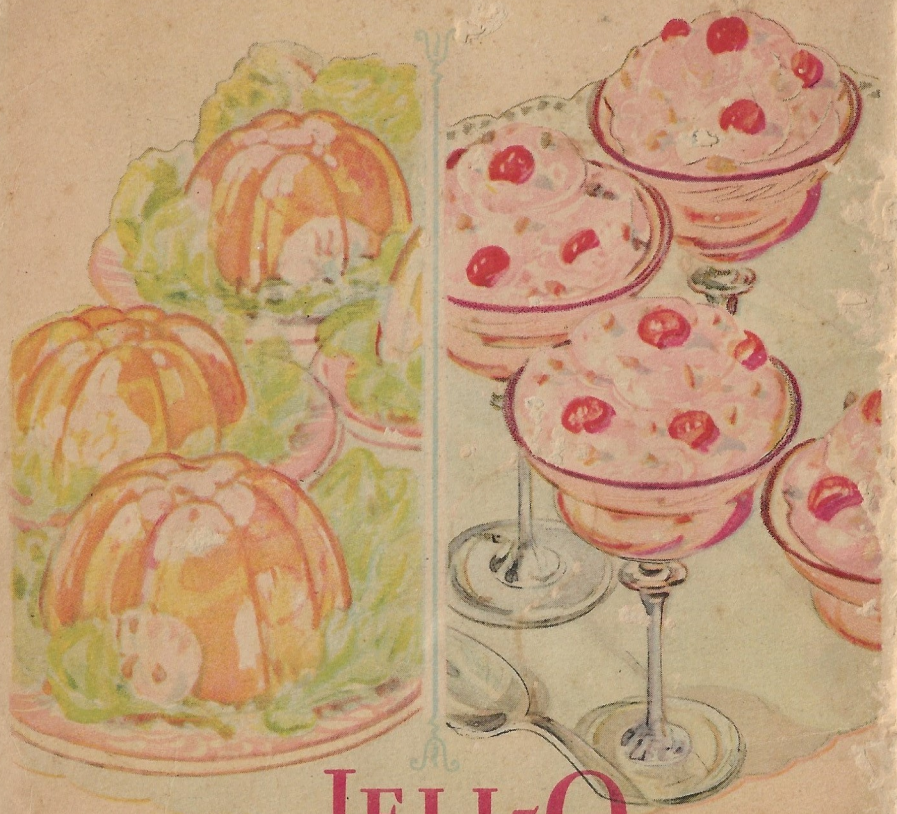

JELL-O

Trade Mark Reg. U. S. Pat. Off.

AMERICA'S MOST FAMOUS DESSERT

TODAY

.... what salad .... what dessert?

JELL-O

Trade Mark Reg. U. S. Pat. Off.

brings **DOZENS**
of answers .....

There is only one real

JELL-O

Trade Mark Reg. U. S. Pat. Off.

ASK FOR IT BY NAME

5751 © 1928 P. CO., INC. LITHO'D IN U. S. A.

NO need to wrinkle your forehead over that perpetual question, "What shall we have for dessert tonight?" For—here's Jell-O! . . . always ready with a new answer to your every menu question . . . a tempting new dessert, a piquant, original salad. Watch your family's eyes brighten to match Jell-O's radiant sparkle!

Jell-O is like the princess in the fairy tale: it is as good as it is beautiful. (It's so remarkably easy to digest that the children can have second portions, too.) But even the princess's fabled accomplishments are no match for Jell-O's versatility! You can serve Jell-O a hundred times, and each time have a new salad or a different dessert. Families never tire of its deliciousness.

Think of the things that Jell-O gives you, for the trifle that it costs! The best gelatin that money can buy, pure white sugar, and flavors—what flavors! They come from fresh ripe fruits—crimson strawberries, luscious raspberries, great golden oranges, pale, tart lemons, cherries bursting with sweetness. . . . Small wonder that even plain Jell-O is so

colorful and tempting, or that it possesses such a tender, melting goodness.

Be sure you get *real* Jell-O, though—look for the name in red on the package. For, in addition to its other good qualities, real Jell-O is always fresh. That's because millions of women are continually buying it; and because of the air-tight, waxy envelope that holds Jell-O. . . . And real Jell-O is easy as can be to make—a triumph *every time.*

At seven great National Expositions Jell-O has won these awards:

Louisiana Purchase Exposition
St. Louis, Mo., 1904
Highest Award, Gold Medal

Lewis and Clark Exposition
Portland, Ore., 1905
Highest Award, Gold Medal

Alaska-Yukon-Pacific Exposition
Seattle, Wash., 1906
Grand Prize Award Ribbon

Jamestown Tercentennial Exposition
Norfolk, Va., 1907
Highest Award, Gold Medal

Panama-Pacific Exposition
San Francisco, Cal., 1915
Highest Award, Grand Prize
(Medal of Award)

Panama-Pacific Exposition
San Diego, Cal., 1915
Highest Award, Grand Prize

Sesquicentennial Exposition
Philadelphia, Pa., 1926
Highest Award, Gold Medal

JELL-O is made in five flavors—
Lemon, Orange, Strawberry, Raspberry, and Cherry

TROPICAL DESSERT

1 package Lemon Jell-O
1 pint boiling water
6 figs, finely chopped
12 dates, finely chopped
1 banana, thinly sliced

Dissolve Jell-O in boiling water. Chill. When slightly thickened, add fruits. Turn into mold. Chill until firm. Unmold. Serve with whipped cream. Serves 8.

There is only one Jell-O
Be sure Jell-O is on the package

Desserts

each one a lovely, luscious masterpiece

Make Jell-O in its simplest forms—plain or whipped, as directed on every Jell-O package—serve it with a sauce or whipped cream or garnish it with fruits, and you have a dessert for royalty! By combining the cream or fruit or nuts with Jell-O in the making, however, you have a dessert that is still easy to make, and that is *extra*-delicious. Here are some of our favorites.

COCONUT ORANGE JELL-O

½ cup sugar
4 oranges, free from membrane and cut in small pieces
1 package Orange Jell-O
1 cup boiling water
Grated rind 1 orange
Orange juice, drained from orange pulp and cold water to make 1 cup
1 cup Baker's Coconut, Southern Style

Add sugar to pieces of orange. Dissolve Jell-O in boiling water. Add grated orange rind and 1 cup orange juice and water. Chill. When slightly thickened, fold in pieces of orange and coconut. Turn into individual molds. Chill until firm. Unmold. Garnish with sweetened, whipped cream. Serves 6.

SPARKLING JELL-O

1 package Jell-O, any flavor
1 pint boiling water
1 banana, forced through sieve
1 teaspoon lemon juice
2 teaspoons sugar
1 egg white, stiffly beaten with dash of salt

Dissolve Jell-O in boiling water. Turn into pan, 8 x 8 x 2 inches. Chill until firm. Cut Jell-O into bits with spoon. Pile lightly in sherbet glasses. Fold banana pulp, lemon juice, and sugar into egg white. Top Jell-O with banana mixture. Serves 6.

Lemon, Orange, Strawberry, Raspberry, Cherry
Five flavors—from fresh, ripe fruits

STRAWBERRY WHIP

1 package Strawberry Jell-O
1 cup boiling water
1 cup strawberry juice
1 cup strawberries, crushed and drained
⅓ cup sugar

Dissolve Jell-O in boiling water. Add strawberry juice. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in strawberries and sugar. Turn into mold. Chill until firm. Unmold. Serves 8.

PINEAPPLE RICE SPONGE

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple or other fruit juice
½ teaspoon salt
2 cups cold cooked rice
4 tablespoons sugar
1 cup cream, whipped

Dissolve Jell-O in boiling water. Add pineapple juice and salt. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold rice into Jell-O. Fold sugar into cream; fold into Jell-O mixture. Turn into mold. Chill until firm. Unmold. Serve with fresh-crushed or canned raspberries. Serves 8.

APPLE SAUCE JELL-O MOLD

1 package Jell-O, any flavor
1 cup boiling water
2 cups apple sauce, sweetened and strained
Dash of nutmeg, or 1 teaspoon lemon juice

Dissolve Jell-O in boiling water. Add apple sauce and nutmeg. Turn into individual molds. Chill until firm. Unmold. Serve with plain or sweetened, whipped cream. Serves 6.

PINEAPPLE FLUFF

(Garnish for Jell-O Desserts)

2 tablespoons sugar
Dash of salt
1 egg white, stiffly beaten
4 tablespoons canned, grated pineapple

Fold sugar and salt into egg white. Fold in fruit and beat with rotary egg beater until well mixed. Chill. Use, instead of whipped cream, as garnish for Jell-O desserts. Should be served immediately. Makes garnish for 6 servings.

PARADISE PUDDING

1 package Lemon Jell-O
1 pint boiling water
½ cup almonds, blanched
12 marshmallows, finely cut
12 maraschino cherries, coarsely cut
6 macaroons, crushed
4 tablespoons sugar
¼ teaspoon salt
1 cup cream, whipped

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Combine nuts, marshmallows, cherries, macaroons, sugar, and salt. Add to Jell-O. Fold in cream. Turn into loaf pan, 7 x 5 x 3 inches. Chill until firm. Unmold and serve in ¾-inch slices. Serves 8.

CRANBERRY MOLD

1 package Lemon Jell-O
1½ cups boiling water
Juice ½ lemon
½ cup celery, finely cut
½ cup canned, shredded pineapple
1 cup thick cranberry sauce, sweetened
Crisp lettuce

Dissolve Jell-O in boiling water. Chill. When slightly thickened, add lemon juice, celery, pineapple, and cranberry sauce. Turn into mold. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.

PEACH DELIGHT

1 package Orange Jell-O
1 cup boiling water
1 cup canned peach juice
1 cup canned peaches, sliced

Dissolve Jell-O in boiling water. Add peach juice. Turn ½ of Jell-O into mold. Chill until firm. Arrange peaches on Jell-O. Add remaining Jell-O. Chill until firm. Unmold. Serve with sweetened, whipped cream, flavored with almond extract. Serves 6.

This is plain orange Jell-O, molded in individual molds and garnished with whipped cream and sections of the fresh fruit. How good it looks!—doesn't it? We sell molds to you for less than you could buy them elsewhere. Turn to back inside cover for full information.

PLAIN ORANGE JELL-O

1 package Orange Jell-O
1 pint boiling water

Dissolve Jell-O in boiling water. Turn into individual molds. Chill until firm. Unmold. Garnish with whipped cream and sections of orange, free from membrane. Serves 6.

There is only one Jell-O
Be sure Jell-O is on the package

JELL-O RASPBERRY FOAM

1 package Raspberry Jell-O
1 pint boiling water
Fresh or canned raspberries, sweetened

Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Chill until firm. Place raspberries in sherbet glasses. Pile Jell-O lightly on berries. Serve immediately or place in refrigerator until served. Other berries may be substituted for raspberries. Serves 8.

MAPLE WALNUT JELL-O

1 package Orange Jell-O
1 cup boiling water
1 cup Log Cabin Syrup
1 cup walnut meats, chopped

Dissolve Jell-O in boiling water. Add syrup. Chill. When slightly thickened, add nuts. Turn into 1 large or 6 individual molds. Chill until firm. Unmold. Serve with whipped cream. Serves 6.

CHERRY JELL-O SURPRISE

1 package Cherry Jell-O
1 cup boiling water
1 cup cherry juice
1 cup cherries, pitted and halved
2 bananas, thinly sliced
½ cup walnut meats, coarsely cut

Dissolve Jell-O in boiling water. Add cherry juice. Chill. When slightly thickened, add fruits. Pour into individual molds. Chill until firm. Unmold. Sprinkle with nuts. Serve with whipped cream. Serves 6.

JELL-O CHARLOTTE RUSSE

⅓ cup sugar
4 egg yolks, slightly beaten
1 pint milk, scalded
1 package Lemon Jell-O
½ cup boiling water
½ teaspoon vanilla
1 cup cream, whipped

Combine sugar and egg yolks. Add milk gradually, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Dissolve Jell-O in boiling water. Add to milk and egg mixture. Chill. Add vanilla to cream. When Jell-O mixture is slightly thickened, fold in cream. Chill until firm. Serve with lady fingers. Serves 8.

Lemon, Orange, Strawberry, Raspberry, Cherry
Five flavors—from fresh, ripe fruits

PRUNE AND RAISIN JELL-O

1 package Orange Jell-O
1 cup boiling water
1 cup fruit juices (prune, raisin, and orange)
1 orange, free from membrane, cut in small pieces, and drained
1 cup cooked prunes, seeded and chopped
1 cup seedless raisins, stewed and drained

Dissolve Jell-O in boiling water. Add fruit juices. Chill. When slightly thickened, add fruits. Chill until firm. Unmold. Serve with whipped cream. Serves 6.

PINEAPPLE AND RASPBERRY NEAPOLITAN

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
3 slices pineapple, drained and finely cut
1 package Raspberry Jell-O
1 cup boiling water
1 cup raspberry juice
1 cup fresh or canned raspberries, drained

Dissolve Lemon Jell-O in boiling water. Add pineapple juice. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in pineapple. Turn into round or square mold filling it ½ full. Chill until firm. Dissolve Raspberry Jell-O in boiling water. Add raspberry juice. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in raspberries. When Lemon Jell-O is firm, fill mold with Raspberry Jell-O. Chill until firm. Unmold. Serve with plain or whipped cream. Serves 12.

PECAN CHOCOLATE MOUSSE

2 squares Baker's Unsweetened Chocolate, cut in small pieces
1¾ cups milk, scalded
⅓ cup sugar
4 egg yolks, slightly beaten
1 package Strawberry Jell-O
¼ teaspoon salt
½ teaspoon vanilla
½ cup pecan meats, coarsely cut
1 cup cream, whipped

Melt chocolate in milk in double boiler and beat mixture until smooth. Combine sugar and egg yolks. Add chocolate mixture slowly, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add Jell-O and salt and stir over hot water until Jell-O is dissolved. Chill. When slightly thickened, add vanilla and fold in nuts and cream. Pour into molds. Chill until firm. Serves 8.

There is only one Jell-O
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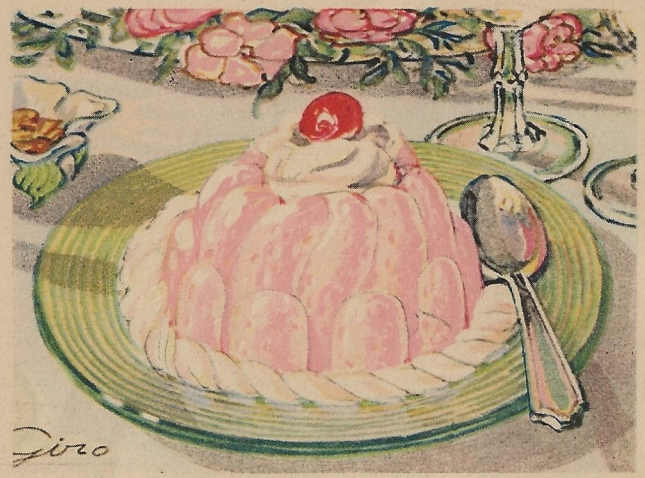


CHERRY SPONGE

1 package Cherry Jell-O
1 pint boiling water
12 marshmallows, finely cut
Dash of salt
6 drops almond extract

Dissolve Jell-O in boiling water. Add marshmallows and stir until dissolved. Add salt and almond extract. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Turn into 1 large or 6 individual molds. Chill until firm. Unmold. Serve plain or with cream. Serves 6.

LOGANBERRY JELL-O

1 package Lemon Jell-O
1 cup boiling water
1 cup loganberry or grape juice

Dissolve Jell-O in boiling water. Add loganberry juice. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Turn into mold. Chill until firm. Unmold. Serve with Custard Sauce. Serves 6.

STRAWBERRY LOAF

2 cups strawberries, halved
12 marshmallows, finely cut
⅓ cup sugar
1 package Strawberry Jell-O
1 pint, minus 2 tablespoons, boiling water
1 cup cream, whipped

Combine strawberries, marshmallows, and sugar, mixing well. Let stand at least 1 hour. Dissolve Jell-O in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in strawberry mixture and cream. Turn into mold. Chill until firm. Unmold. Serve in slices. Serves 8.

FLAKED AMBROSIA

1 package Raspberry Jell-O
1 pint boiling water
4 tablespoons sugar
¼ teaspoon salt
2 teaspoons lemon juice
1 teaspoon orange juice
2 cups cream, whipped

Dissolve Jell-O in boiling water. Add sugar, salt, and fruit juices. Chill until firm. Beat Jell-O into small flakes with rotary egg beater. Fold in cream. Serve in sherbet glasses and garnish with a green cherry. Serves 6.

JELL-O SNOW

1 package Jell-O, any flavor
1 pint boiling water
1 egg white, stiffly beaten

Dissolve Jell-O in boiling water. Chill. When slightly thickened, fold in egg white. Pile lightly in sherbet glasses. Chill until firm. Serve with Custard Sauce. Serves 6.

CUSTARD SAUCE FOR JELL-O SNOW

2 tablespoons sugar
1 tablespoon flour
Dash of salt
1 egg yolk, slightly beaten
1¼ cups milk, scalded
½ teaspoon vanilla

Combine sugar, flour, salt, and egg yolk. Add small amount of milk, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Cool. Add vanilla. Serve with Jell-O Snow or Loganberry Jell-O. Serves 6.

MACAROON VELVET JELL-O

1 package Lemon Jell-O
1 pint boiling water
¼ teaspoon salt
4 tablespoons sugar
6 macaroons, crushed
½ teaspoon vanilla
1 cup cream, whipped

Dissolve Jell-O in boiling water. Add salt. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold sugar, macaroons, and vanilla into cream. Fold into Jell-O. Turn into mold. Chill until firm. Unmold. Serves 8.

BANANA CREAM

1 package Lemon Jell-O
1½ cups boiling water
5 large bananas, forced through sieve
5 teaspoons sugar
1 cup cream, whipped

Dissolve Jell-O in boiling water. Chill. Combine banana pulp and sugar. Fold in cream. When Jell-O is slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in cream mixture. Turn into mold. Chill until firm. Unmold. Serve with additional whipped cream. Serves 8.

There is only one Jell-O
Be sure Jell-O is on the package

FRUIT WHIP

1 package Raspberry Jell-O
1 cup boiling water
1 cup fruit juices and water
1 cup canned, grated pineapple, drained
2 oranges, free from membrane, cut in small pieces, and drained
2 bananas, thinly sliced
½ cup nut meats, coarsely cut

Dissolve Jell-O in boiling water. Add fruit juices. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in fruits and nuts. Turn into individual molds. Chill until firm. Unmold. Serves 8.

FRUIT PUDDING

1 package Cherry Jell-O
1 pint boiling water
¼ teaspoon salt
½ cup seeded raisins, chopped
12 dates, chopped
6 figs, chopped
1 banana, diced
¼ cup nut meats, chopped

Dissolve Jell-O in boiling water. Add salt. Chill. When slightly thickened, add fruits and nuts. Turn into mold and chill until firm. Unmold. Serve with whipped cream. Serves 8.

RASPBERRY BAVARIAN CREAM

1 package Raspberry Jell-O
1 cup boiling water
1 cup raspberry juice and water
½ cup sugar
1 cup cream, whipped
2 cups fresh raspberries, crushed and drained, or
2 cups canned raspberries, drained

Dissolve Jell-O in boiling water. Add raspberry juice and water and sugar. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in cream and berries. Chill until firm. Serve in sherbet glasses. Serves 8.

Lemon, Orange, Strawberry, Raspberry, Cherry
Five flavors—from fresh, ripe fruits

JELL-O *Salads*

. . a sensation wherever they are served!

Jell-O makes a salad *twice* as attractive as it could possibly be otherwise! Just try it. Even families that don't care for salads ordinarily eat every bit of a Jell-O salad and ask for more. That's because the Jell-O makes it taste even more delicious than it looks!

SALAD SUPRÊME

1 package Lemon Jell-O
1 pint, minus 2 tablespoons, boiling water
2 tablespoons vinegar
½ teaspoon salt
Dash of Cayenne
2 cups cabbage, finely chopped
1 cup tart apple, finely chopped
8 stuffed olives, finely chopped
Crisp lettuce

Dissolve Jell-O in boiling water. Add vinegar, salt, and Cayenne. Chill. When slightly thickened, add cabbage, apple, and olives. Turn into individual molds. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.

SHOWER SALAD

1 package Strawberry Jell-O
1 pint boiling water
Dash of salt
1 cup canned pineapple, diced
1 cup apple, pared and diced
3 maraschino cherries, finely chopped
Crisp lettuce

Dissolve Jell-O in boiling water. Add salt. Chill. When slightly thickened, add fruits. Turn into mold. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.

JELL-O CHEESE SALAD

1 package Lemon Jell-O
1½ cups boiling water
1 tablespoon vinegar
1 teaspoon salt
Dash of Cayenne
1 cup grated American cheese, or
1 cup cottage cheese, or
2 packages snappy cheese
½ cup Hellmann's Blue Ribbon Mayonnaise
Crisp lettuce

Dissolve Jell-O in boiling water. Add vinegar, salt, and Cayenne. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Combine cheese and mayonnaise, and fold into Jell-O. Turn into mold. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 10.

VARIATIONS

1 cup celery, chopped
½ cup nut meats, chopped
½ cup pickles, chopped

Fold one of these ingredients or a combination of them into Jell-O after cheese mixture has been added. Serves 10 to 12.

SEA DREAM SALAD

1 package Lemon Jell-O
1 cup boiling water
1 cup grated cucumber
1 tablespoon vinegar
1 teaspoon onion juice
Dash of Cayenne
½ teaspoon salt
Green coloring
Crisp lettuce

Dissolve Jell-O in boiling water. Add cucumber, vinegar, onion juice, Cayenne, and salt. Force through sieve, and add enough green coloring to make mixture a delicate green. Turn into pan, 8 x 8 x 2 inches. Chill until firm. Cut in squares and serve on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.

CRISP SUMMER SALAD

1 package Lemon Jell-O
1 pint boiling water
1 teaspoon salt
1 tablespoon vinegar
1 cup cucumber, diced
1 cup red radishes, thinly sliced
1 cup tender young onions, thinly sliced
Crisp lettuce

Dissolve Jell-O in boiling water. Add salt and vinegar. Chill. When slightly thickened, add vegetables. Turn into individual molds. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 8.

There is only one Jell-O
Be sure Jell-O is on the package

SHRIMP AND ORANGE SALAD

1 package Lemon Jell-O
1 cup boiling water
Shrimp liquor and cold water to make 1 cup
1 tablespoon vinegar
1 cup shrimps, drained and halved lengthwise
2 oranges, free from membrane, diced, and drained
Crisp lettuce

Dissolve Jell-O in boiling water. Add shrimp liquor and water and vinegar. Chill. When slightly thickened, add shrimps and oranges. Turn into individual molds. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.

SUNSET SALAD

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
½ teaspoon salt
1 cup canned, grated pineapple, drained
1 cup grated raw carrot
Crisp lettuce

Dissolve Jell-O in boiling water. Add pineapple juice and salt. Chill. When slightly thickened, add pineapple and carrot. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.

MOLDED FRUIT SALAD

1 package Lemon Jell-O
1 pint boiling water
6 slices canned pineapple, diced and drained
2 tart apples, pared and diced
2 bananas, diced
Crisp lettuce

Dissolve Jell-O in boiling water. Pour small amount into mold. Chill until firm. Add fruits. When remaining Jell-O is slightly thickened, pour over fruits. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 8.

BEAUTY SALAD

1 package Raspberry Jell-O
1 pint boiling water
¼ teaspoon salt
2 bananas, diced
1 tablespoon lemon juice
½ cup walnut meats, finely cut
Crisp lettuce

Dissolve Jell-O in boiling water. Add salt. Turn into individual molds, filling them ¼ full. Chill. Sprinkle bananas with lemon juice. When Jell-O is firm, arrange a layer of bananas on Jell-O. Sprinkle with nuts. Add another layer of Jell-O. Chill. When firm, fill mold with remaining Jell-O. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 8.

Lemon, Orange, Strawberry, Raspberry, Cherry
Five flavors—from fresh, ripe fruits

SPANISH JELL-O SALAD

1 package Lemon Jell-O
1 pint boiling water
1 tablespoon vinegar
½ teaspoon salt
2 or 3 pimientos, finely chopped
½ cup white cabbage, finely chopped
1 cup celery, finely chopped
½ cup cucumber pickles, finely chopped
Crisp lettuce

Dissolve Jell-O in boiling water. Add vinegar and salt. Chill. Combine pimientos, cabbage, celery, and pickles. When Jell-O is slightly thickened, add vegetables. Turn into individual molds. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.

SPINACH MOLD

1 pound fresh spinach
1 pint boiling spinach juice and water
1 package Lemon Jell-O
¼ teaspoon salt
Crisp lettuce

Wash spinach thoroughly in several clean waters. Cook, with no water, 10 to 12 minutes, or until tender. Drain and add water to make 1 pint. Heat to boiling and dissolve Jell-O in it. Add salt. Chill. Chop spinach finely. When Jell-O is slightly thickened, add spinach. Turn into 1 large or 6 individual molds. Chill until firm. Unmold on lettuce. Garnish with slices of lemon, quarters of hard-cooked egg, and Hellmann's Blue Ribbon Mayonnaise. Serves 6.

CHERRY AND APPLE SALAD

1 package Lemon Jell-O
1 pint boiling water
1 tablespoon vinegar
¼ teaspoon salt
Green coloring
2 apples, pared and diced
1 cup cherries, pitted and finely cut
Crisp lettuce

Dissolve Jell-O in boiling water. Add vinegar, salt, and enough green coloring to make mixture a delicate green. Pour thin layer in individual molds. Chill until firm. Combine apples and cherries. Place lightly in molds, filling them ¾ full. Fill molds with remaining Jell-O. Chill until firm. Unmold on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 6.

TUNA FISH SALAD

1 package Lemon Jell-O
1 pint boiling water
½ cup celery, finely chopped
2 pimientos finely chopped
½ green pepper, finely chopped
1 teaspoon onion juice
½ teaspoon salt
Dash of Cayenne
2 teaspoons horseradish, drained
2 cups tuna fish, flaked
Crisp lettuce

Dissolve Jell-O in boiling water. Pour thin layer into loaf pan, 7 x 5 x 3 inches. Chill until firm. Combine celery, pimientos, green pepper, onion juice, salt, Cayenne, and horseradish. Add ½ of vegetables. Cover with Jell-O. Chill. When firm, add fish and another layer of Jell-O. Chill again. When firm, add remaining vegetables and remaining Jell-O. Chill until firm. Unmold. Serve in ¾-inch slices on lettuce. Garnish with Hellmann's Blue Ribbon Mayonnaise. Serves 8.

Lemon, Orange, Strawberry, Raspberry, Cherry
Five flavors—from fresh, ripe fruits

Jell-o RULES

For Measuring: Use a standard measuring cup. A standard measuring cup is one-half pint. Measure one pint (2 cups) of water or other liquid for each package of Jell-O; one cup of liquid for one-half package, if smaller recipe is needed. One package contains eight tablespoons (level) of Jell-O.

For Dissolving: Use exact amount of water or other liquid specified in the recipe. The liquid used to dissolve Jell-O must be boiling. It should be stirred until Jell-O is dissolved.

For Molding: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold. Chill, allowing Jell-O to remain in mold until firm.

For Cooling: Let mold stand in cold water or cool place. When cool, chill until firm. Time required varies with size and shape of mold. Usually, two hours are needed in a good refrigerator. If necessary to prepare Jell-O more quickly, dissolve it in one cup of boiling liquid, then add remaining liquid cold. Time may be shortened still more by placing mold in mixture of crushed ice and salt.

For Molding Fruits, Vegetables, etc., in Layers: Pour a thin layer of Jell-O in bottom of mold. Chill until firm. On this arrange fruits, etc., as desired, then add carefully with a spoon enough cold, liquid Jell-O to hold them in place, but not to cover them. When firm, add more cold, liquid Jell-O. Additional layers of fruits and Jell-O may be added by repeating process until mold is full. Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple. To fix fruit in an upright position, fill mold two-thirds full with Jell-O. When thickened, press fruit into place and fill mold with cold, liquid or whipped Jell-O.

For Adding Fruits, Vegetables, Whipped Cream, Beaten Egg Whites: Jell-O should be cold and sufficiently thickened to hold these additions suspended evenly throughout. Cream or egg whites should be stiffly beaten and folded in gradually, while turning Jell-O over and over with a tablespoon to blend ingredients.

For Whipping: To whip successfully, Jell-O must be cold and slightly thickened. A rather deep, round-bottom bowl, set in a pan of cold water, is best for this purpose. Beat with a rotary egg beater until all of the Jell-O is of the consistency of whipped cream.

For Layer Jell-O: Chill each layer until firm before adding another layer. It is important that Jell-O, poured upon a firm layer, be cold but not thickened.

For Unmolding: Be sure Jell-O is firm. Dip mold up to the edge in vessel of warm water. Hold in water a moment, remove, and wipe dry. Place plate over mold and turn them over together. Shake slightly and lift off mold. If not successful first time, repeat dipping process. If water is too warm, shape of mold is spoiled.

Creations a chef would be proud to display! . . . easy to make with these JELL-O molds

You'll never know how lovely a dessert can be, until you mold Jell-O! And when you do, when you serve it to your family that way, you'll realize how much the eyes have to do with the appetite. Even the mildest ones will be enthusiastic.

Because we realize that molded Jell-O dresses up not only the table, but the whole occasion, and puts everyone in gala mood, we are anxious to have you serve it that way. It's no extra work—just as easy as making Jell-O in an ordinary dish. All you need is the molds. We buy molds in enormous quantities, and gladly pass along the saving to you so that you can serve Jell-O at its best.

A SPECIAL OFFER

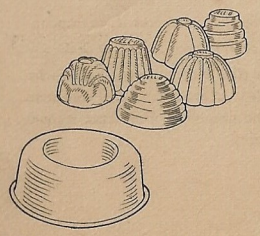
Write to us, enclosing 30c in coin or stamps, and we will send you either.

6 aluminum Jell-O molds, individual size, assorted shapes, or
1 aluminum Jell-O mold, large size (serves six).

For 60c in coin or stamps we will send you both the set of individual molds and the large size mold.

Surprise your family with a *special* Jell-O treat! Write today for the molds, and we promise to send them right away.

Here's the address:
THE JELL-O COMPANY, Inc.
LE ROY, N. Y.



THE JELL-O COMPANY, INC., Le Roy, N. Y. (COUPON)

Gentlemen:

I am enclosing { 30c. for one of the following: / 60c. for both of the following: } check which

☐ 6 aluminum Jell-O molds, individual size, assorted shapes.
☐ 1 aluminum Jell-O mold, large size (serves six).

Kindly send to—

NAME_____

STREET_____

CITY_____